TURMERIC TOFU, RED CABBAGE AND MUSHROOMS



Menù Ingredients

40 g. Solofungo Poker Natura - FVP

50 g. Cavolo viola pronto (Ready-to-Serve Red Cabbage) - Z8P

q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

q.s. Salt & Pepper

q.s. Fresh Oregano

3 g. Turmeric

80 g. Tofu

Chef: Maurizio Ferrari

Method

Serve 1

In a bowl, crumble the tofu with your hands, stir in the turmeric and sauté in a pan with a little oil, season with salt and pepper. In another pan with a drizzle of oil, fry the mushrooms with a sprig of oregano. Heat the purple cabbage with a ladle of water, salt, pepper and a few oregano leaves and blend it. Arrange a few tablespoons of blended cabbage on the plate with the tofu and mushrooms on top. finish with a few leaves of oregano and a drizzle of extra virgin olive oil.

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